

CORRALILLO RIESLING 2015

D.O. Casablanca Valley



TERROIR

This Riesling is crafted from our Santo Tomas vineyards, located in Lagunillas area, Casablanca Valley, and benefits greatly from its unique marine influence. The predominant soils are of granitic origin in various stages of decomposition, clays and good drainage. This allows the vines to achieve an optimal vegetative expression, reaching a natural balance thanks to the organic vineyard management, resulting in a great expression of the terroir.

WINEMAKING



All the grapes were hand harvested and the fruit was whole bunch pressed at low pressure in order to obtain a clear and pure juice. The juice was decanted at low temperatures for 24 hours and fermented in 300 and 2800 L stainless steel tanks, keeping the temperature low and using selected yeasts strains. The wine received regular lees stirring for 3 months to improve mouth feel, volume and texture. We made the decision to bottle all of our Riesling with screwcap closures to preserve the freshness and intensity of this wine.

TASTING NOTES

This wine has a bright yellow color with green nuances with intense aromas of apricot, flowers, citrus, mineral expression and the classic hints of petrol on the nose. On the palate it has nice and fresh mineral acidity, with great volume and salty flavors, and a bright lingering finish.

FOOD PAIRING

Ideal companion for fish, particularly seafood with iodine flavor like oysters. Also can be paired with intense cheeses and citrus desserts. Serve at 50° Fahrenheit (10° Celsius).

TECHNICAL INFORMATION

- Alcohol: 13,5°
- Total Acidity (g/l): 3,94
- Residual Sugar (g/l): 1,00
- pH: 2,98
- 527 cases produced